

SOCU2104SCG

Category Product family Power supply Power supply Cooking method Cleaning system EAN code

Compact 24" Oven Electrical Electricity Combi Steam VaporClean 8017709342838



Aesthetic

Aesthetics	Linea	Silkscreen color	Black
Color	Neptune Grey	Silkscreen type	Symbols
Design	Flat	Door	Full-glass
Material	Glass	Handle	Neptune 24'' BIG
Stainless steel type	Brushed	Handle color	Stainless steel
Glass type	Clear1	Logo	Silkscreened

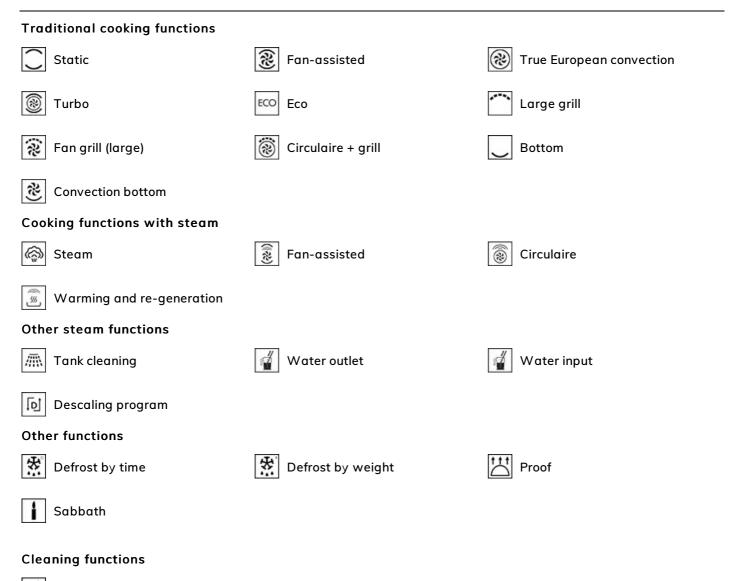
Controls

VIVO screen			
Display name	VivoScreen	No. of display	8
Display technology	TFT	languages	
Controls setting	Full-touch	Display languages	ltaliano, English (US), Français (CA), Español (MX),
			Português (PT), zh-CHS, zh- CHT

Programs / Functions

No. of cooking functions	14
Automatic programmes	50
Customisable recipes	10





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Options



Minute minder Timer Child safety lock Other options Delayed start and automatic shut-off when cooking ends Yes 1 Yes Keep-warm, Eco light, Language setting, Digital clock, On/off tones

Smart cooking
Showroom mode
Chronology
Rapid pre-heating

Yes Yes Last 10 functions operated Yes

Technical Features





Minimum Temperature	86 °F	Removable door	Yes
Maximum temperature	482 °F	Full-glass inner door	Yes
No. of shelves	3	Removable inner door	Yes
No. of lights	1	Total no. of door glasses	3
Lighting	Halogen	Soft Close	Yes
Replaceable light	Yes	Cooling system	Tangential
Light power	40 W	Cooling duct	Single
Light on when door is	Yes	Steam range	20 - 100%
open Lower heating element	1000 W	Inner cavity dimensions (HxWxD)	212x462x407 mm
power	1000 11	Temperature control	Electronic
Grill element - power	2000 W	Cavity material	EverClean enamel
Circular heating element - Power	1400 W	Water loading Tank capacity	Automatic Fill&Hide 40.5 oz
Heating elements stop when door is opened	Yes	Steam off when door is opened	Yes
Boiler - Power	900 W	opened	
Door opening	Standard opening		
Door	Cool-touch door		

Performance / Energy Label



Energy efficiency class	А
Volume of the cavity	2.54 cu. ft.
Energy consumption per convection cycle	1,00 kWh
Energy consumption in conventional mode	3,60 MJ

Energy consumption in
forced air convection3,06 MJEnergy consumption per
cycle in fan-forced
convection mode0,85 kWhNumber of cavities1Energy efficiency index100 %

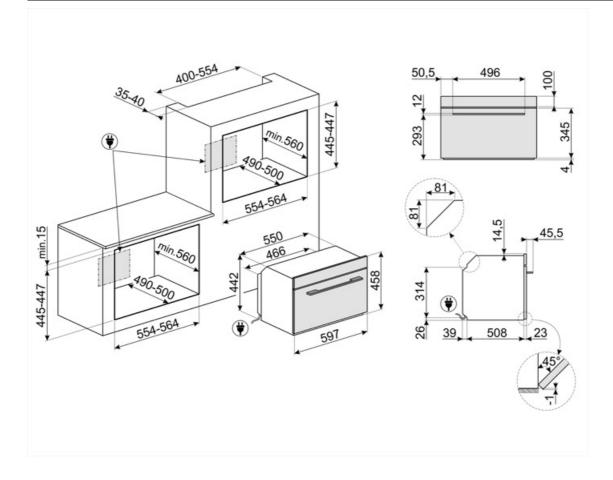
Accessories Included

Rack with back stop	2	Stainless steel mesh	1
Enameled 1.6"-deep	1	tray (1.6" deep)	
tray		Telescopic Guide rails,	1
Insert grid	1	total Extraction	
Stainless steel tray (0.8" deep)	1	Other	Sponge/ Boiler cover/ Carafe

Electrical Connection

Plug	Hard-wired	Current	13 A
Voltage	120/240 V	Frequency	60 Hz
Nominal power	3400 W	Power cord length	59 1/16 "
Voltage	120/208 V		







Compatible Accessories

BN620-1



Enamelled tray, 20mm deep

PALPZ



Pizza shovel with fold away handle width: 315mm length : 325mm



BN640

Enamelled tray, 40mm deep

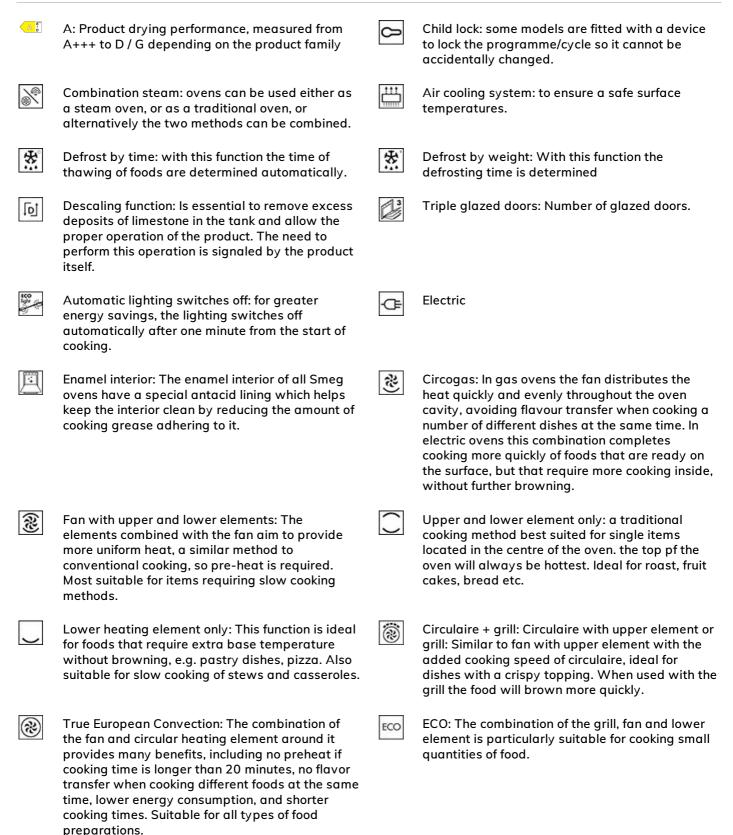
PR3845X



Antifingerprint stainless steel. Cover for furniture in column installation of more ovens

-ss-smeg

Symbols glossary



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····	Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.	(??	Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.
¢.	Steam cooking: it's a natural way of cooking for any kind of products, from vegetables to desserts, to preserve the nutritional and organoleptic properties of ingredients. Ideal for cooking without fat, to heat up food without drying. Steam is ideal for simultaneous cooking of meals that require different cooking times.	((**)	Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the steam function allows the same cooking results in less time.
۲	Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.	4	FUN_STEAM_OTHER_WATER_IN_OUT_72dpi
(E)	Reheat: This function can reheat precooked dishes, without becoming dry or hard.		Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.
45 cm	Compact appliances with a height of 45 cm - perfect solution to meet the functional requirements of kitchen sets of small height. Available in several types and in different styles.	Q	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
	The inner door glass: can be removed with a few quick movements for cleaning.	ત્વી©	KEEP_WARM_72dpi
ů. V	Side lights: Two opposing side lights increase visibility inside the oven.	***	Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted
-	Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.	i	Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts.
<u>.3</u>	The oven cavity has 3 different cooking levels.	\$	Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.
đ	Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.	灬	To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.





Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.



The capacity indicates the amount of usable space in the oven cavity in litres.

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The capacity indicates the amount of usable space in the oven cavity in litres.

Vapor Clean: a simple cleaning function using

steam to loosen deposits in the oven cavity.



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